

## Gluten-free Breakfast Casserole



### **Ingredients (serves 6):**

- 1lb pork sausage
- 1 large shallot or 1 small onion, chopped
- 6 large eggs
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 8oz sour cream
- 3/4 cup milk
- 8oz shredded sharp cheddar cheese, divided
- 4 cups (about 20oz,) frozen shredded hash browns, thawed

### **Directions:**

- Preheat oven to 350 degrees then spray a 9x13" baking dish with nonstick spray and set aside. Brown sausage with shallot in a large skillet over medium-high heat then drain if desired and set aside to cool slightly (can be done ahead of time.)
- Whisk eggs, salt, and pepper in a very large bowl, add sour cream and milk, and then whisk until smooth. Add 3/4 of the shredded cheese (about 6oz,) the cooked sausage, and thawed hash browns to the bowl then stir to combine. Pour mixture into prepared baking dish then smooth with a spatula until liquid is evenly distributed. Sprinkle remaining cheese on top then cover with foil and bake for 1 hour, to 1 hour and 15 minutes, or until a knife inserted into the center comes out clean. Remove foil then bake for 5 more minutes or until top is golden brown. Let sit for 5 minutes before cutting and serving.

### **Notes:**

- If the mixture seems a little too dry before pouring into the casserole dish, add another one or two eggs whisked with milk.
- Recipe from "Iowa Girl Eats" <http://iowagirleats.com/2014/11/21/gluten-free-breakfast-casserole/>